TENUTA
COLLE ALBERTI
DAL 1819

CHIANTI

DOCG

DESCRIPTION

Defined by a vivid ruby, yet mildly deep, red colour. The fragrance ranges from notes of red and sour cherries to more earthy and spicy ones, with hints of underbrush and black pepper.
To the palate the wine expresses a pleasant softness that blends well the tannic and acidity components, however measured. It closes with a bittersweet note that makes it particularly intriguing to drink.

GRAPES

Sangiovese 80%
Black Canaiolo 10%
Colorino 10%

SOIL TYPE

Clayey-Limestones with shells

WINE PRODUCTION PROCESS

Following the pressing, the grapes are macerated for 2 weeks in cement vats with daily pumping-over of the must. At the end of the fermentation process the wine is separated from the skins and decanted into vats for 4 months. After bottling, wine rests for a further 6 months.

SERVING TEMPERATURES

Between 16°C and 18°C

PAIRING

The Chianti DOCG is ideal for accompanying Tuscan starters, cured meats and cheeses, tasty Italian pasta dishes, red and white meat as well as game meats.

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